Molasses Spice Cookies

Makes: 24 Cookies

Ingredients:

- **¾ cup** Sugar, plus extra for rolling
- **⅓ cup** fancy molasses
- **½ cup** canola oil
- **3 tbsp** non-dairy milk (I prefer oat)
- **1¾ cup** all-purpose flour
- **2 tbsp** ground ginger
- **1½ tsp** cinnamon
- **½ tsp** cloves
- **½ tsp** allspice
- **½ tsp** nutmeg
- **1 tbsp** cocoa
- **½ tsp** baking soda
- **½ tsp** salt

Preheat the oven to 350F. Mix sugar, molasses, oil, and milk with an electric mixer until smooth like caramel sauce (about 5 minutes). Mix the dry ingredients together and add to the wet mixture slowly. Cover and allow the dough to cool in the fridge for 3 hours.

Roll dough into 24 even balls, roll each ball in sugar, place on a cookie tray lined with parchment paper, and flatten each ball slightly. Bake for 8-12 minutes, depending on how chewy or crispy you like your cookies. This dough can also be rolled out and cut with cookie cutters if you'd like something a bit more fancy.

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